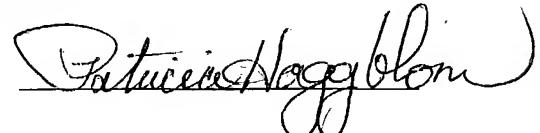


ABSTRACT OF THE DISCLOSURE

The present invention relates to dough intermediates that yield enhanced organoleptic attributes as well as aesthetic features upon subjecting the dough intermediate to a finishing step. The beneficial features of the present invention are obtained through the creation of a partially sealed layer on the surface of the dough intermediate. The sealing of the intermediate allows for increased expansion through the mixing and proofing stages by increasing fluidity of the dough intermediate and restricting dehydration at the surface and as such contributes to yield improvement better shape definition.

I hereby certify that this paper is being placed in the Express Mail Service, Post Office to Addressee, on 7-1-03, under Bill No. EV 283524865 US.

A handwritten signature in black ink, appearing to read "Patrik Hagblom".